FACILITY	PR#:
PROJECT	
ADDRESS	

NURSING HOME OAR 411-087-0100 to 411-087-0490

Schematic Design (SD) Review	Construction Document (CD) Review
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Сомі	PLIES?	Comment
YES	No	Comment

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OAR RULE SECTION	YES	No	Comment
(5) Exceptions.			
Facilities continuously licensed since January 1, 1992			
shall not be required to have drinking fountains on every			
floor, waiting area/lounge or a sheltered entrance as			
required by this rule unless otherwise provided by OAR			
411-087-0010.			
411-087-0110 ADMINISTRATIVE AREA			
(1) Office Space. General or individual office(s) shall be			
provided for business transactions, medical and financial			
records, and administrative and professional staff.			
(2) Interview Space. Interview space(s) shall be provided			
for private interviews relating to social service, credit, and			
admissions.	 		
(3) Storage. Storage for office equipment, supplies and			
clinical records shall be provided.	 		
(4) Lighting. Lighting intensity shall comply with <i>Table</i> 87-4 (See attached copy of the <i>Table</i>).			
411-087-0120 SIGNS			
(1) Resident Rooms. All resident rooms shall be clearly			
identified by room number. Room numbers shall be no less than one inch high and shall contrast with their			
background (light characters on dark background or dark			
characters on light background). Such signs shall be			
located in order to be easily readable to all residents,			
including those in wheelchairs.			
(2) Other Rooms. All other rooms used by residents shall			
be clearly identified by name (e.g., "Dining Room,"			
"Activity Room") with letters as described in section (1)			
of this rule.			
411-087-0130 RESIDENT CARE UNIT			
Each resident care unit shall provide the following:			
(1) Resident Rooms. Each resident room shall meet the			
following requirements:			
(a) Capacity. Maximum room capacity shall be four			
residents;			
(b) Size:			
(A) Minimum room areas exclusive of toilet rooms,			
closets, lockers or wardrobes, alcoves or vestibules shall			
be 120 square feet in single-bed rooms and 100 square feet			
per bed in multi-bed rooms:	 		
(i) Room dimensions shall allow at least three feet			
between the side of each bed and any wall; (ii) Room dimensions shall allow at least four feet	<u> </u>		
(ii) Room dimensions shall allow at least four feet between adjacent beds and three feet six inches at the foot			!
of each bed;			
or each ocu,]	

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OAR RULE SECTION	YES	No	Comment
(iii) Beds may be rearranged to satisfy the needs and			
desires of individual residents; and			
(iv) At least 50 percent of the resident rooms shall be			
designed to allow a five foot diameter circle of clear floor			
area for turning of wheelchairs immediately inside the			
resident room entrance and immediately outside each			
resident toilet room.			
(B) In facilities caring for pediatric residents where bed size does not exceed that of a six-year crib, the minimum			
floor space allowance shall be 60 square feet for each crib;			
(C) Space shall be provided in each room for an armchair,			
geriatric chair or wheelchair for each resident.			
(c) Closet. Each resident shall have a wardrobe locker or			
closet within the resident's room. Each locker or closet			
shall have minimum clear dimensions of 30 inches by 24			
inches by 60 inches. The space shall include a rod, at least			
15 inches long, with 54 inches (vertical) of hanging space;			
(d) Lockable Storage. Each resident shall be provided with			
a lockable closet or drawer with a minimum of 0.5 cubic			
feet. The lockable storage space may be included within			
the closet space defined in subsection (1)(c) of this rule;			
(e) Privacy. The facility shall provide full visual privacy			
by means of cubicle curtains for each resident in multi-bed			
rooms. Design for privacy shall not restrict the exit/access			
of other residents from/to the resident room, hand wash			
sink, or toilet. "Full visual privacy" in a multi-bed room means curtains which prevent staff, visitors and other			
residents from seeing a resident in bed, but which allow			
staff, visitors and other residents access to the toilet room,			
hand wash sink and entrance;			
(f) Door. Each resident room shall have a door which			
directly accesses an exit corridor. The door opening shall			
have a horizontal clearance of 44 inches and shall not			
swing into the exit corridor:			
(g) Other Requirements. See rules relating to lighting			
(OAR 411-087-0430), toilets and hand wash sinks (OAR			
411-087-0310), nurse call systems (OAR 411-087-0440)			
and windows (OAR 411-087-0400).			
(2) Isolation Room . Each facility shall have at least one			
resident room capable of being designated as an isolation room which is equipped with a private toilet and hand			
wash sink (see Table 87- 2).			
wash shik (see Table 67-2).			
(3) Exceptions.			

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OAR RULE SECTION	YES	No	Comment	
(a) Number of Residents Per Room. The number of				
residents in a room may exceed four if the room has been				
continuously licensed since January 1, 1992 for a number				
equal to or greater than the number of residents for which				
the license is requested unless otherwise provided by				
OAR 411-087-0010;				
(b) Room Size. The dimensions of a resident room which				
has been continuously licensed since January 1, 1992 shall				
be considered to be in compliance with subsection (1)(b)				
of this rule unless otherwise provided by OAR 411-087-				
0010. In facilities which do not comply with subparagraph				
(1)(b) (A)(iv) of this rule, all new construction which				
increases licensed bed capacity shall be required to meet				
the clearance requirements in said subparagraph until the				
50 percent requirement is met;				
(c) Closet. The size and design of the resident closet in a				
room which has been continuously licensed since January				
1, 1992 shall be considered to be in compliance with				
subsection (1)(c) of this rule unless otherwise provided by				
OAR 411-087-0010;				
(d) Locked. Facilities continuously licensed since				
January 1, 1992, shall only be required to have locked				
storage in accordance with this rule if the resident or				
significant other requests locked storage.				
411-087-0140 LOCKED UNITS				
(1) Dining, Activities, Living Space. Each locked unit				
shall have dining, activities and living space within the				
locked unit. The total area of such space shall be the same				
as if the locked unit was a separately licensed nursing				
facility.				
(2) Nurses' Station. There shall be at least one nurses'				
station within each locked unit.				
411-087-0150 Nurses' Station				
Each floor with resident rooms shall have a nurses' station				
with space for charting and storage for administrative				
supplies:				
(1) Hand Wash Sink. There shall be a hand wash sink,				
exclusive of resident and soiled utility room hand wash				
sinks, within 20 feet of the nurses' station.				
(2) Exceptions. The hand wash sink required in section				
(1) of this rule is not required in a facility which has been				
continuously licensed since January 1, 1992 unless				
otherwise provided by OAR 411-087-0010.				
411-087-0200 DIETARY SERVICES				

(1) Food Sanitation Rules. Construction, equipment, and installation shall comply with OAR 333, Division 150. (2) Food Preparation Areas. The dietary services area shall include: (a) Space and equipment for preparing, cooking, and baking: (b) Ice making equipment which is easily cleanable. All ice dispensing equipment which is rot in the dietary services area but is accessible to residents shall be self-dispensing; (c) Space for tray assembly and distribution; (d) Hand wash sink; and (e) Design shall provide for flow of clean items/food and soiled items/food in a manner which avoids potential for contamination. (3) Food Receiving, Storage and Other Work Areas. The dietary services area shall include the following which shall not be in the food preparation area: (a) Storage space for seven days' supply including cold storage for two days' food needs; (b) An area designated for receiving food supplies; (c) Dishwashing equipment and work area; (d) Office or suitable work space for the dietitian or the dietary service manager: (e) Janitor's closet for exclusive use of the dietary department. It shall contain a floor receptor or service sink and storage space for housekeeping equipment and supplies; (f) Cart storage and cart sanitizing area. This area may be shared with other departments if located outside the dietary services area. If located outside, the area shall be covered and paved; (g) Waste storage facilities in a separate area easily accessible to the outside for direct pickup or disposal; and (h) Toilet room. There shall be a staff foilet room accessible within 25 feet of the dietary services area. The toilet room shall not open directly to the food preparation area.	OAD Day of Common	COMPL		C
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OAR RULE SECTION	YES	No	Comment
(a) Toilet Room. The distance to the toilet room may			
exceed 25 feet if the facility has been continuously			
licensed since January 1, 1992 unless otherwise provided			
by OAR 411-087-0010;			
(b) Office. The office space required in subsection (3)(d)			
of this rule may be outside the dietary services area if the			
facility has been continuously licensed since January 1,			
1992 unless otherwise provided by OAR 411-087-0010;			
(c) Closet. The janitor's closet required in subsection			
(3)(e) of this rule may be outside the dietary services area			
if the facility has been continuously licensed since January			
1, 1992 unless otherwise provided by OAR 411-087-0010.			
In such circumstances, the facility shall have a			
documented system to ensure mops and other cleaning			
supplies used in nursing or laundry areas are not used in			
the dietary services area;			
(d) Cart Storage/Sanitizing. If located outside, the cart			
sanitizing and storage area is not required to be paved and			
covered if the facility has been continuously licensed since			
January 1, 1992 unless otherwise provided by OAR 411-			
087-0010.			
411-087-0210 THERAPY SERVICES			
The facility shall have a therapy services room(s) to			
support services such as physical, occupational and speech			
therapy, and special programs:			
(1) Treatment Areas. The therapy services area shall			
include:			
(a) A minimum floor area of 250 square feet, sufficient to			
meet therapy service needs as outlined in facility policies;			
(b) Space and equipment for facility programs which may			
include thermotherapy, diathermy, ultrasonics, and			
hydrotherapy. A cubicle curtain shall be provided around			
each individual treatment area. Provisions shall include			
hand wash sink (one sink may serve more than one			
cubicle);			
(c) Space and equipment for exercise;			
(d) Storage for clean and soiled linens, supplies and			
equipment (including wheelchairs and stretchers); and			
(e) Deep sink, a minimum of 22 inches by 21 inches by			
ten inches deep. The deep sink may also serve as the hand			
wash sink.			
(2) Exceptions. Facilities which have been continuously			
licensed since January 1, 1992 shall be considered to be in			
compliance with section (1) of this rule unless otherwise			
provided by OAR 411-087-0010.			
411-087-0220 PHARMACY SERVICES			

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OAR RULE SECTION	YES	No	Comment	
Provision shall be made for the procurement, storage,				
dispensing, and accounting of drugs and other pharmacy				
products:				
(1) Off-Site Provider Allowance. Pharmaceutical				
services may be by arrangement with a convenient off-site				
facility but must include provisions for 24-hour				
emergency service.				
(2) Pharmacy/Drug Room. When provided, the				
pharmacy/drug room shall be well-lighted (see Table 4),				
properly ventilated (see Table 2) and include a medication				
refrigerator and a sink with hot and cold running water.				
The pharmacy/drug room may be combined with the clean				
utility room (see OAR 411-087-0320).				
(3) Drug Distribution Stations. Provision shall be made				
for convenient 24-hour distribution of medicine to				
residents. This may be a medicine preparation room or				
unit, a self-contained medicine dispensing unit or by				
another approved system. If used, a medicine preparation				
room shall be under the nursing staff's visual control and				
contain a work counter, hand wash sink, refrigerator, and				
locked storage for biologicals and drugs. A medicine				
dispensing unit may be located at or near the nurses'				
station, in the clean utility room or in another space under				
direct control of the nursing staff.				
(4) Exceptions. Facilities which have been continuously				
licensed since January 1, 1992 are not required to have a				
hand wash sink within the drug distribution station unless				
otherwise provided by OAR 411-087-0010.				
411-087-0230 LAUNDRY SERVICES				
(1) On-Site Processing. If linen is to be processed on-site,				
the following shall be provided:				
(a) A processing area which cannot be entered directly				
from the resident corridor;				
(b) A laundry processing room with equipment which can				
process seven days' needs within a regularly scheduled				
work week. The laundry services area shall include a hand				
wash sink and soiled linen receiving, holding and sorting				
areas; (c) Ventilation in accordance with Table 2;				
(d) Storage for laundry supplies;				
(e) Clean linen inspection, mending and folding room or				
area; (f) Ignitor's closet or alcove containing a floor recentor or				
(f) Janitor's closet or alcove containing a floor receptor or service sink and storage space for housekeeping				
equipment and supplies; and				
equipment and supplies, and	<u> </u>	<u> </u>		

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OAR RULE SECTION	YES	No	Comment
(g) The design shall provide for flow of clean and soiled			
laundry and supplies in a manner which avoids potential			
for contamination.			
(2) Off-Site Processing. If linen is processed off-site, the			
facility shall have a soiled linen holding room ventilated			
in compliance with Table 2. The soiled linen holding			
room may also serve as the soiled utility room if sufficient			
space is provided (see OAR 441-087-0320).			
(3) Clean Linen Storage. The facility shall have a			
separate or designated area within the clean utility room			
for linen storage. If a closed cart system is used, storage			
may be in an alcove.			
(4) Cart Sanitizing and Storage. The facility shall have a			
cart sanitizing and storage area with running water. If			
located outside, the area shall be covered and paved. The			
area may be shared with dietary services only if located			
outside and directly accessible from both departments.			
(5) Exceptions. In facilities continuously licensed since			
January 1, 1992, section (1) of this rule shall not apply			
unless otherwise provided by OAR 411-087-0010.			
411-087-0240 PERSONAL CARE SERVICES			
Separate room or designated space and appropriate			
equipment shall be provided for hair care and grooming			
needs of residents.			
411-087-0250 DAY CARE SERVICES			
(1) Facilities admitting day care residents shall have 40			
square feet of dining, recreation, living and sleeping areas			
in addition to space required for other resident			
(2) Facilities admitting day care residents shall have either			
an unassigned bed or a folding cot in an area where rest			
and privacy can be provided for each resident.			
(3) There shall be one toilet and one lavatory available for			
every 15 day care residents. Such facilities shall be in			
close proximity to the area used by day care residents.			
411-087-0300 RESIDENTS' DINING, ACTIVITIES			
& LIVING AREAS			
(1) Area Requirement. The total area available for			
dining, activities, visitor waiting and living shall be not			
less than 30 square feet per bed with a minimum size of			
225 square feet. Additional space shall be provided for			
outpatients if they participate in a day care program.			
(2) Storage. Storage space shall be provided for activity			
equipment and supplies.			
(3) Living Areas. Each facility shall have a solarium,			
living room, or sun porch for the use of residents on each			
floor. Such rooms must be provided with mechanical			
ventilation or with windows that open.			

0.17.7	CAR Page 6 Complies?		
OAR RULE SECTION	YES	No	Comment
(4) Lighting. Lighting intensity of all dining, activities			
and living areas shall comply with Table 4.			
(5) Exceptions. Facilities continuously licensed since			
January 1, 1992, shall not be required to meet the area			
requirements for dining, activities, visitor area/lounge and			
living space (30 square feet per bed) unless otherwise			
provided by OAR 411-087-0010.			
411-087-0310 TOILET, HAND WASHING, AND			
BATHING AREAS			
(1) General Requirements.			
(a) Temperature. Hot water at shower, bathing and hand			
wash sink areas shall not exceed 120 degrees Fahrenheit			
(49 degrees Celsius) or be lower than 105 degrees			
Fahrenheit (41.5 degrees Celsius);			
(b) Grab Bars. Grab bars shall be provided at all residents'			
toilets, showers, tubs and sitz baths. The bars shall have 1-			
1/2 inch (3.8 cm) clearance to walls and shall have			
sufficient strength and anchorage to sustain a concentrated			
load of 250 pounds (113.4 kilograms). Grab bars shall be			
returned to the wall or otherwise be constructed to prevent			
snagging clothes;			
(c) Emergency Access. All rooms containing bathtubs, sitz			
baths, showers, and toilets shall be equipped with doors			
and hardware which will permit access from the outside in			
any emergency. When such rooms have only one opening or are smaller than 25 square feet, the doors shall be			
capable of opening outward or be otherwise designed to			
be opened without need to push against a resident who			
may have collapsed within the room;			
(d) Accessibility. Toilets, hand wash sinks, & baths shall			
be provided in accordance with the American National			
Standards Institute's "Providing Accessibility and			
Usability for Physically Handicapped People," effective			
February 5, 1986, and Title III of the Americans with			
Disabilities Act of 1990;			
(e) Nurse Call System. See OAR 411-087-0440.			
•			
(2) Toilet Facilities.			
(a) Resident toilets:			
(A)Access. Each resident room shall have direct access to			
a toilet room without entering the general corridor area;			
a tonot room without entering the general confider area,			

OAD Day o Cocoron	OAR RULE SECTION COMPLIES?		Comment
OAR RULE SECTION	YES	No	Comment
(B) Number. One toilet room shall serve no more than			
four beds and no more than two resident rooms;			
(C) Hand Wash Sink. Each toilet room shall contain a			
toilet and a hand wash sink. The hand wash sink may be			
omitted from a toilet room serving only one resident room if the room is a single-bed room and contains a hand wash			
sink;			
(D) Dimensions. The dimensions of a resident toilet room			
shall be sufficient to allow access and self-transfer by a			
resident in a wheelchair or with the assistance of an			
attendant. The distance from the toilet plumbing wall to			
the opposite wall shall be no less than six feet;			
(E) Privacy. Partitions between the toilet shall be			
provided. These partitions shall be at least six feet in			
height and provide for privacy. Privacy curtains may be			
used in bathing areas in lieu of fixed partitions.			
(b) Employee/Visitor Toilets. In addition to the toilet			
rooms for residents, there shall be at least one toilet room			
on each floor with hand wash sink available for facility employees and visitors. Such toilets shall be clearly			
identified for public use and shall be directly accessible			
from the corridor, public lounge or waiting area.			
(3) Hand Washing Facilities.			
(a) Sinks, Water Supply Spouts, Faucet Handles			
(A) Each resident room shall have a hand wash sink. The			
hand wash sink may be omitted from a single-bed room if			
the adjacent toilet room serves only one resident room;			
(B) Hand wash sinks shall be securely anchored to			
withstand an applied vertical load of not less than 250			
pounds (113.4 kilograms) on the front of the fixture;			
(C) Hand wash sinks shall be wheelchair accessible;			
(D) Sink faucets shall have a single spout (outlet) which			
discharges both hot and cold water;			
(E) All hand wash sinks shall be trimmed with single-lever or write-blade faucet handles which are operable			
without the use of hands.			
(b) Mirrors.			
(A) Mirrors shall be arranged for convenient use by			
residents in wheelchairs and in a standing position.			
Mirrors are not required in rooms exclusively serving			
residents whose care plans indicate mirrors are			
contraindicated;			
(B) Mirrors shall not be installed at hand wash sinks in			
food preparation areas.			

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OAR RULE SECTION	YES	No	Comment
(c) Hand Drying. Provisions for hand drying shall be			
included at all hand wash sinks except scrub sinks. These			
shall be single use separate individual paper or cloth units			
enclosed in such a way as to provide protection against			
dust or soil and insure single unit dispensing.			
(4) Bathtubs and Showers.			
(a) Number. Bathtubs or showers shall be provided at the			
rate of one for every 25 beds which are not otherwise			
served by bathing facilities within the resident rooms;			
(b) Whirlpool Tubs. In addition to the requirements listed			
in subsection (4)(a) of this rule, at least one therapeutic			
whirlpool tub designed for disabled assist shall be			
provided on each floor. The facility shall have at least one			
therapeutic whirlpool-type tub for every 60 beds;			
(c) Privacy. Each tub or shower shall be in an individual			
room or enclosure which provides space for the private			
use of the bathing fixture, for drying and dressing, and for			
a wheelchair and an attendant;			
(d) Shower Dimensions.			
(A) Each facility shall have at least one shower that is a			
minimum of four feet square, without curbs, and designed			
to permit use by a wheelchair resident with an assisting			
attendant;			
(B) Showers for ambulatory residents shall be not less			
than four feet by three feet.			
(e) Non-Slip Surface. Shower bases and tubs shall provide			
non-slip surfaces;			
(f) Toilet/Sink Access. A toilet and hand wash sink shall			
be accessible to each bathtub/shower without going			
through the central corridor.			
(5) Exceptions.			
(a) Whirlpool Tubs. The number of whirlpool tubs in			
facilities which have been continuously licensed since			
January 1, 1992 without modification of number or type			
of bathtubs/showers shall be considered to be in			
compliance with subsection (4)(b) of this rule unless			
otherwise provided by OAR 411-087-0010. Facilities			
which lack the required number of therapeutic tubs shall			
have a hospital-type tub on each floor which does not have			
a therapeutic whirlpool tub. As of January 1, 2000, all			
facilities shall have at least one therapeutic whirlpool tub			
(waivers may be provided on a case-by-case basis);			
(marrors may be provided on a case by-case basis),	l		

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OAR RULE SECTION	YES	No	Comment
(b) Showers. Facilities which have been continuously			
licensed since January 1, 1992 shall not be required to			
meet the dimensions or design criteria defined in			
subsection (4)(d) of this rule or requirements for dressing			
and drying areas adjacent showers and tubs;			
(c) Toilets. Facilities continuously licensed since January			
1, 1992 shall be exempt from section (2) of this rule unless otherwise provided by OAR 411-087-0010;			
(d) Hand Wash Sinks. In facilities with rooms			
continuously licensed since January 1,1992, without			
meeting subsection (3)(a) of this rule, such rooms shall be			
exempt from this requirement unless otherwise provided			
by OAR 411-087-0010			
(e) Spouts, Faucet Handles. Facilities continuously			
licensed since January 1, 1992 without meeting paragraph			
(3)(a)(E) of this rule shall be exempt from such paragraph unless the spouts/faucets are replaced or otherwise			
provided by OAR 411-087-0010;			
(f) Accessibility. Facilities continuously licensed since			
January 1, 1992 without meeting subsection (3)(a) of this			
rule shall be exempted from such subsection unless the			
spouts/faucets are replaced or otherwise provided by OAR			
411-087-0010.			
411-087-0320 SOILED AND CLEAN UTILITY			
ROOMS			
(1) Soiled Utility Room. The facility shall have one or			
more soiled utility rooms equipped to pre-rinse soiled			
linens and equipment. Each floor with resident rooms			
shall have a soiled utility room on the same floor within			
120 feet of each resident room. The soiled utility room shall be equipped with:			
(a) Hand Wash Sink.			
Note: If a two compartment sink is used to meet			
subsection $(1)(b)$ of this rule, a separate hand wash sink is			
not required.			
(b) A mechanical sanitizer or two compartment deep sink			
(minimum dimensions for each compartment of 19 inches			
by 22 inches by ten inches deep) with hot and cold			
running water large enough to provide for disinfection of			
resident care equipment;			
(c) A flush rim clinical sink with washing device;			
(d) A work counter;			
(e) Area for storage of linen and trash receptacles;			
(f) Mechanical ventilation (see Table 2); and			

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OAR RULE SECTION	YES	No	Comment
(g) Storage space. Clean urinals and bedpans may be			
stored in a closable cabinet in the soiled utility room.			
Other clean supplies and equipment may not be stored in			
the soiled utility room.			
(2) Clean Utility Room. Each floor with resident rooms			
shall have a clean utility room with a work counter, hand			
wash sink and space for storage and distribution of clean			
and sterile supply materials. The clean utility room may be			
used for storage of clean linens.			
(3) Exceptions			
(a) Locations. The maximum distance from resident room			
to soiled utility room in facilities which have been			
continuously licensed since January 1, 1992 may exceed			
120 feet unless otherwise provided by OAR 411-087-			
0010;			
(b) Ventilation. Facilities continuously licensed since			
January 1, 1992 without meeting subsection (1)(f) of this			
rule shall be exempt from such subsection unless			
otherwise provided by OAR 411-087-0010;			
(c) Sink. Facilities continuously licensed since January 1,			
1992 with a single compartment deep sink shall not be			
required to have a double deep sink or mechanical			
sanitizer in the soiled utility room unless the sink is			
replaced or otherwise provided by OAR 411-087-0010.			
411-087-0330 EMPLOYEE ROOMS.			
(1) Rooms Required. The facility shall have an employee			
lounge and room(s) for conferences, meetings and in-			
service training. This requirement may be met with a			
multi-purpose room, but must be in addition to space			
required for residents.			
(2) Exceptions. Facilities continuously licensed since			
January 1, 1992 shall be exempt from section (1) of this			
rule unless otherwise provided by OAR 411-087-0010.			
411-087-0340 STORAGE ROOMS.			
(1) General Storage. General storage room(s) shall have			
a total area of not less than five square feet per bed. This			
space shall include an equipment storage room on each			
floor (which has resident rooms) for equipment such as			
I.V. stands, inhalators, air mattresses, and walkers.			
Separate storage space shall be provided for storage of			
commodes (this may be in the soiled utility room). There			
shall also be space located out of the path of normal traffic			
on each floor for stretchers and wheelchairs.			
(2) Linen, Food. There shall be separate areas for storage			
of clean linens and food.			

		PLIES?	
OAR RULE SECTION	YES	No	Comment
(3) Maintenance Equipment and Supplies. Space shall	ILD	110	
be provided for storage of building and yard maintenance			
equipment and supplies which are kept at the facility.			
(4) Exceptions. Facilities continuously licensed since			
January 1, 1992 shall be exempt from the square footage			
requirements in section (1) of this rule unless otherwise			
provided by OAR 411-087-0010.			
411-087-0350 MAINTENANCE AND			
HOUSEKEEPING			
(1) Maintenance Areas. The facility shall have a			
maintenance shop or area and tools required for equipment			
maintenance.			
(2) Janitor's Closet.			
(a) Location. In addition to the janitor's closet required in			
dietary, there shall be a minimum of one janitor's closet on			
each floor. There shall be a janitor's closet within 120 feet			
of every resident room;			
(b) Design. Each janitor's closet shall contain a floor			
receptor or service sink with hot and cold running water			
and storage space for housekeeping equipment and			
supplies. All such closets shall have mechanical			
ventilation pursuant to Table 2 and a light fixture and wall			
switch.			
(3) Exceptions. Facilities continuously licensed since			
January 1, 1992 shall be exempt from section (1) and			
subsection (2)(a) of this rule unless otherwise provided by			
OAR 411-087-0010			
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411-087-0360 HALLWAYS, CORRIDORS AND STAIRWAYS			
(1) Dimensions. All resident corridors/ hallways serving			
resident living areas shall be a minimum of eight feet in			
width.			
(2) Obstructions. Items such as drinking fountains,			
telephone booths, vending machines, and portable			
equipment shall be located so as not to restrict corridor			
traffic or reduce the corridor width below the required			
minimum.			
(3) Handrails.			
(a) Handrails shall be provided on both sides of corridors			
used by residents and on all stairways. A minimum clear			
distance of 1-1/2 inches (3.8 cm) shall be provided			
between the handrail and the wall;			

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OAR RULE SECTION	YES	No	Comment
(b) Ends of handrails shall be returned to the wall or			
otherwise be constructed to prevent snagging the clothes			
of residents.			
(4) Exceptions. Except as provided in OAR 411-087-			
0010, facilities continuously licensed since January 1,			
1992 shall be exempt from sections (1) and (2) of this rule.			
411-087-0400 Doors and Windows			
(1) Doors.			
(a) Interior doors:			
(A) The minimum width of all doors to rooms with beds			
shall be three feet, eight inches (1.12) meters clear			
opening and six feet, eight inches (2.03 meters) high.			
Doors to rooms needing access for stretchers, residents'			
toilet rooms and rooms needing access for wheelchairs			
shall have a minimum width of two feet, eight inches			
(85.82 cm) clear opening;			
(B) Doors on all openings to corridors shall be swing type;			
(C) Space shall be provided in front and adjacent to doors			
to allow space for persons in wheelchairs;			
(D) Doors, except those to spaces such as small closets			
(less than ten cubic feet) which are not subject to			
occupancy, shall not swing into corridors in a manner that			
might obstruct traffic flow or reduce the required corridor			
width. Closet that are ten or more cubic feet are			
considered as occupy-able spaces;			
(E) Interior doors which go between areas frequented by			
residents and which may be locked shall have			
electromagnetic locks which automatically release in the			
event of fire alarm or power failure.			
(b) Exterior Doors.			
(A) Exit/entrance doors with electromagnetic locks shall			
automatically release in the event of fire alarm or power			
failure;			
(B) Exit/entrance doors shall be keyed or otherwise			
designed to allow all staff to promptly and easily exit;			
(C) Exit/entrance door locks shall be approved by the			
Office of the State Fire Marshal;			
(D) Space shall be provided in front of and adjacent to			
doors to allow space for persons in wheelchairs.			
(2) Windows.			
(a) All outer windows that open shall have insect screens;			
(b) Windows above the first floor shall be designed to			
minimize potential for accidental falls when open;			

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OAR RULE SECTION	YES	No	Comment
(c) All resident rooms shall have outside windows with			
sills not more than three feet above the floor with a			
minimum area of ten percent of the floor area. The			
window will must be above ground level;			
(d) Window shades, draperies, or blinds must be provided			
to control the amount of outside light and to assure the			
privacy of residents;			
(e) Windows in resident rooms shall open without the use			
of tools. Windows in buildings designed with an			
engineered smoke control system in accordance with NFPA 90A are not required to be operable.			
1 1			
(3) Exceptions.			
(a) Doors. In facilities with rooms continuously licensed			
since January 1, 1992 without meeting requirements in			
section (1) of this rule, such rooms shall be exempt from such requirement unless required to conform pursuant to			
OAR 411-087-0010 or required to conform pursuant to			
state building codes;			
(b) Windows. Facilities continuously licensed since			
January 1, 1992 shall be exempt from subsection (2)(a) of			
this rule unless otherwise provided by OAR 411-087-			
0010.			
411-087-0410 FLOORS, CEILINGS AND WALLS			
(1) General Requirements:			
(a) Finish, trim, wall and floor construction shall be free			
from spaces that can harbor rodents and insects;			
(b) Finish on walls, floors and ceilings in resident areas			
shall provide for a low sheen surface to minimize reflected			
glare;			
(c) Rooms containing heat producing equipment (such as			
boiler or heater rooms and laundries) shall be insulated			
and ventilated to prevent any floor surface above from			
exceeding a temperature ten degrees Fahrenheit (six			
degrees Celsius) above the ambient room temperature;			
(d) The noise reduction criteria shown on Table 1 shall			
apply to partition, floor, and ceiling construction in			
resident areas.			
(2) Floors and Wall Base:			
(a) Floor materials shall be easily cleanable and have wear			
resistance appropriate for the location involved. Floors in			
shower and bath areas shall have a non-slip surface;			
(b) Thresh holds shall be constructed to facilitate use of			
wheelchairs and carts;			

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OAR RULE SECTION	YES	No	Comment
(c) Rugs or carpeting shall be Class I or II in accordance			
with NFPA 101, Chapter 6;			
(d) Wall bases in kitchens, soiled utility rooms, central			
bathing areas, resident toilet rooms and janitor closets			
shall be self-coved (six inch minimum height), tightly			
sealed with the wall;			
(e) Top-set rubber or vinyl base, where used, shall be			
sealed to the floor and walls.			
(3) Ceilings:			
(a) The minimum ceiling height shall be a nominal eight			
feet (2.44 m) with the following exceptions:			
(A) Boiler rooms shall have ceiling clearances not less			
than two feet, six inches (76 cm) above the main boiler			
header and connecting piping;			
(B) Rooms containing ceiling-mounted equipment shall			
have height required to accommodate the equipment;			
(C) Ceilings in corridors, storage rooms, toilet rooms, and			
closets shall be not less than seven feet, six inches (2.29 m);			
(D) Suspended tracks, rails, and pipes located in path of			
normal traffic shall be not less than six feet, eight inches			
(2.03 m) above the floor;			
(E) Activity, recreation and exercise rooms, and similar			
spaces where impact noises may be generated shall not be			
located directly over resident bed areas unless special			
provisions are made to minimize such noise.			
(b) Ceilings in the dietary and food preparation areas shall			
have a smooth surface, be light in color, and cover all			
overhead piping and duct work;			
(c) Acoustical ceilings (i.e., acoustical tile) shall be			
provided for corridors in resident areas, nurses' stations,			
dayrooms, recreation rooms, dining areas, and waiting			
areas. Other methods of sound control (e.g., carpeting)			
will be accepted by the Division if they meet STC			
classification requirements in Table 1 of these rules).			
(4) Walls:			
(a) Wall finishes shall be easily cleanable and, in the			
immediate area of plumbing fixtures, shall be smooth and			
moisture resistant;			
(b) All walls of rooms in which food or drink is prepared			
or stored and in dishwashing areas shall be smooth, moisture resistant and light in color.			
(5) Exceptions:			
(5) PACCPHOUS.			

OAD Days a Cargary over	Сомн	OMPLIES?	C
OAR RULE SECTION	YES	No	Comment
(a) Self-Covered Wall Base. Facilities which have been			
continuously licensed since January 1, 1992 shall not be			
required to have self-covered base as required in			
subsection (2)(d) of this rule unless otherwise provided by OAR 411-087-0010;			
(b) Noise Reduction. Facilities which have been			
continuously licensed since January 1, 1992 shall not be			
required to meet noise reduction criteria as required in			
subsection (1)(d) of this rule unless otherwise provided by			
OAR 411-087-0010;			
(c) Acoustical Ceilings. Facilities which have been			
continuously licensed since January 1, 1992 shall not be required to have acoustical ceilings as required in			
subsection (3)(c) of this rule unless otherwise provided by			
OAR 411-087-0010.			
411-087-0420 ELECTRICAL SYSTEMS: GENERAL			
(1) Panel Boards. Panel boards serving lighting and			
appliance circuits shall be located on the same floor as the			
circuits they serve. This requirement does not apply to			
emergency system circuits.			
(2) Receptacles (Convenience Outlets):			
(a) Resident Room. Each resident room shall have duplex			
grounding type receptacles as follows: Two located near the head of each bed, and one for television if used, and			
one on another wall;			
(b) Corridors. Duplex grounding receptacles for general			
use shall be installed approximately 50 feet (15.24 m)			
apart in all corridors and within 25 feet (7.62 m) of ends			
of corridors;			
(c) GFI Outlets. All outlets within five feet of a sink shall			
be a GFI type outlet. The resident sink located either in the			
resident room or the adjacent resident toilet room shall have a GFI type outlet located within five feet of the sink.			
(3) Emergency Electrical Service:			
(a) General. To provide electricity during an interruption			
of the normal electric supply, an emergency source of			
electricity shall be provided and connected to certain			
circuits for lighting and power as follows:			
(A) Illumination for means of egress as required in NFPA			
Life Safety Code 101;			
(B) Illumination for exit signs and exit directional signs as			
required in NFPA Life Safety Code 101;			
(C) At least one clearly marked emergency power duplex receptacle in each dining area, food preparation area, and			
restorative care room;			
	<u> </u>	<u> </u>	<u> </u>

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OAR RULE SECTION	YES	No	Comment
(D) At least one clearly marked emergency power duplex			
receptacle in each resident room and at each nursing			
station;			
(E) Nurses' calling systems;			
(F) Equipment necessary for maintaining telephone			
service; (G) Elevator service that will reach every resident floor			
when resident rooms are located on other than ground			
floor;			
(H) Equipment for heating resident rooms to maintain a			
minimum temperature of 65 degrees in each resident			
room;			
(I) General illumination at the nurses' stations, in the			
kitchen, and at selected receptacles in the vicinity of the			
generator set;			
(J) Paging or speaker systems if intended for communication during emergency;			
(K) Alarm systems including fire alarms activated at			
manual stations, water flow alarm devices of sprinkler			
system if electrically operated, fire and smoke detecting			
systems, and alarms required for nonflammable medical			
gas systems if installed; and			
(L) Coolers for storage of food.			
(b) Details. Emergency lighting and emergency outlets in			
resident rooms shall be in operation within ten seconds			
after the interruption of normal electric power supply.			
Emergency service to other receptacles and equipment			
may be delayed automatic or manually connected. Receptacles connected to emergency power shall be			
distinctively marked. Stored fuel capacity shall be			
sufficient for not less than 24-hour operation of the			
generator;			
(c) Referenced Regulations.			
Note: OAR 411-087-0020;			
(d) Flashlights. Functioning flashlights shall be readily			
available in the kitchen, administrator's office, and at each			
nursing station.			
(4) Exceptions. Resident rooms in facilities which have			
been continuously licensed since January 1, 1992 and which are not used for residents using life-support			
equipment (e.g., ventilators, continuous suction devices)			
shall not be required to meet paragraphs (3)(a)(C)-(L) of			
this rule unless otherwise provided by OAR 411-087-			
0010.			
411-087-0430 ELECTRICAL SYSTEMS: LIGHTING			

	Сомр	PLIES?	
OAR RULE SECTION	YES	No	Comment
(1) Purpose . The purpose of this rule is to help ensure			
nursing facility lighting which provides the best visual			
acuity possible for nursing facility residents. Facility			
design should consider that, due to the normal aging			
process, the older person requires higher levels of			
illumination, is much more sensitive to glare, and requires			
greater time to adapt to changes in light levels. The older			
adult generally has reduced contrast sensitivity. Proper			
lighting is important in promoting personal independence,			
psychosocial well-being, minimizing need for staff			
intervention and preventing accidents.			
(2) Lighting Required:			
(a) All spaces occupied by people, machinery, equipment			
within buildings, approaches to buildings, and parking lots			
shall have lighting;			
(b) Light Fixtures. Light fixtures shall be designed to			
minimize direct glare; e.g., indirect or diffused lighting,			
and to minimize energy consumption. Bare light bulbs or			
tubes are not allowed in resident areas or food preparation			
areas;			
(c) Lighting Intensity. Lighting fixtures and circuitry shall			
have the capability of providing the lighting intensities			
shown in Table 4.			
(3) Natural Light. Windows and skylights shall be			
utilized to minimize the need for artificial light and to			
allow residents to experience the natural daylight cycle.			
The use of windows and skylights is especially important			
near entrances/exits, in order to avoid difficulty in			
adjusting to light levels when entering or leaving the			
facility.			
(4) Walls, Floors, Ceilings, Doors, Windows. Wall, floor			
and ceiling surfaces shall be designed/finished to			
minimize reflected glare. High contrast surfaces shall be			
used to assist residents with limited visual acuity to			
recognize the juncture between floor and wall, between			
wall and door, and between floor and other objects (e.g.,			
toilet):			
(a) On or after January 1, 1994, new paint and other new			
finishes used on ceiling shall have a reflectance value of			
80 percent or higher. Such paint/finishes shall have a low			
sheen or matte finish; (b) On or after January 1, 1994, new point and other new			
(b) On or after January 1, 1994, new paint and other new finishes used on walls above 36 inches from the floor shall			
have a reflectance value of 60 percent or higher. Such paint/finishes shall have a low sheen or matte finish;			
(c) Floors shall have a low sheen or matte finish;			
(c) Floors shall have a low sheelf of matte fillish,			

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OAR RULE SECTION	YES	No	Comment
(d) By January 1, 1997, all windows shall have coverings			
which minimize glare without blocking out all light.			
(5) Resident Rooms. Residents' rooms shall have general			
lighting switchable at the doorway. Resident rooms shall			
also have lighting for each bed suitable for reading and			
indirect low level night illumination switchable at the bed.			
At least one light fixture for night lighting shall be			
switchable at the entrance to each resident room. All			
switches for control of lighting in resident areas shall be of			
the quiet operating type.			
(6) Exceptions:			
(a) Except as provided in OAR 411-087-0010, facilities			
continuously licensed since January 1, 1992, shall be			
exempt from section (3) of this rule;			
(b) Except as provided in OAR 411-087-0010, facilities			
continuously licensed since January 1, 1992, shall be			
required to have 20 percent of the resident rooms			
(including wardrobe, toilet room entry, toilet room and			
make-up/shaving area) in compliance with Table 4 by			
January 1, 1995. One year after January 1, 1995, and			
every year thereafter, such facility shall be required to			
have an additional 20 percent of the resident rooms in			
compliance with Table 4 until January 1, 1999, at which			
time all resident rooms shall comply;			
(c) Except as provided in OAR 411-087-0010, facilities			
continuously licensed since January 1, 1992, shall be			
required to meet task lighting requirements for medicine			
preparation area(s) and nurses' station(s) as described in			
Table 4 by January 1, 1995;			
(d) Except as provided in OAR 411-087-0010, facilities			
continuously licensed since January 1, 1992, shall be			
required to meet task lighting requirements for food			
preparation areas, occupational therapy area and activity			
area(s) as described in Table 4 by January 1, 1996;			
(e) Except as provided in OAR 411-087-0010, facilities			
continuously licensed since January 1, 1992, shall be			
required to meet task lighting requirements for laundry,			
examination room(s), and physical therapy area as			
described in Table 4 by January 1, 1997;			
(f) Except as provided in OAR 411-087-0010, facilities			
continuously licensed since January 1, 1992, shall be			
required to meet task lighting requirements for staff			
toilet(s) and administrative offices as described in Table 4			
by January 1, 1998;			

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OAR RULE SECTION	YES	No	Comment
(g) Except as provided in OAR 411-087-0010, facilities			
continuously licensed since January 1, 1992, shall be			
required to have a minimum interior entry area ambient			
lighting of 50 foot candles instead of 100 foot candles as			
described in Table 4 .			
411-087-0440 ELECTRICAL SYSTEMS: ALARM AND			
NURSE CALL SYSTEMS			
(1) Exit Door Alarm. The facility shall have an exit door			
alarm system which alerts the staff when an exit door is			
opened or when a resident departs, or any other system			
determined to be acceptable to the Division (such			
determination shall be in writing).			
(2) Nurse Call System.			
(a) Resident Rooms. Each resident room shall be served			
by an electric nurse call system. Each resident shall have a			
nurse call button which may be easily located to allow the			
resident to summon nursing staff. Two call buttons			
serving adjacent beds may be served by one calling			
station;			
(b) Bath, Toilet and Shower Rooms. Each bath, toilet and			
shower room must have an electric call system;			
(c) Nurses' Station. The nurse call system shall register all			
calls at the nurses' station by both a visible and audible			
signal. The nurse call system shall also register a visible			
signal in the corridor adjacent to the door of the room			
from which the signal originated:			
(A) The visible signal shall remain on until turned off at			
the location where the signal originated;			
(B) In multi-corridor nursing units, additional visible			
signals shall be installed at corridor intersections.			
(3) Fire/Smoke Alarm System. Fire and smoke			
detection/alarm systems shall comply with OAR 411-087-			
0020 ("Referenced Regulations").			
(4) Exceptions:			
(a) Pediatric Units. Rooms in pediatric units may have			
two-way voice communications in lieu of call buttons			
required under subsection (2)(a) of this rule. Such systems			
shall be equipped with an indicating light at each calling			
station which lights and remains lighted as long as the			
voice circuit is operating;			
(b) Locked Units. Rooms in locked units serving residents			
with Alzheimer's or other dementias may have wall-			
mounted call buttons in lieu of call buttons on cords when			
necessary for resident safety;			

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OAR RULE SECTION	YES	No	Comment													
(c) Audible Signal. Call systems in facilities continuously																
licensed since January 1, 1992 shall not be required to																
have an audible call feature at the nurses' station unless																
required to conform pursuant to OAR 411-087-0010.																
411-087-0450 HEATING AND VENTILATING																
Systems																
(1) Energy Conservation. Special design considerations																
should be given to energy conservation in accordance with																
Section 53 of the Oregon Structural Specialty Code.																
(2) Temperature:																
(a) Design. For all areas occupied by residents, the indoor																
winter design temperature shall be 75 degrees Fahrenheit																
(24 degrees Celsius). For all other occupied areas, the																
indoor winter design temperature shall be 72 degrees																
Fahrenheit (22 degrees Celsius).																
NOTE: This does not preclude operation at lower																
temperatures where appropriate and resident safety is not																
affected.																
(b) Function. For all areas occupied by residents, the																
indoor temperature shall be maintained at not less than 70																
degrees Fahrenheit (21 degrees Celsius).																
(3) Ventilation Design. In the interest of energy																
conservation, the facility is encouraged to utilize																
recognized procedures such as variable air volume and																
load shedding systems in areas not listed in Table 2 and																
where direct care is not affected such as administrative																
and public areas, general storage, etc. Consideration may																
be given to special design innovation of Table 2 provided																
that pressure relationships as an indication of direction of																
air flow and total number of air changes as listed is																
maintained. All such proposed design innovations are																
subject to review and approval by the Division.																
(4) Ventilation System Details. All air-supply and air-																
exhaust systems shall be mechanically operated. All fans																
serving exhaust systems shall be located at the discharge																
end of the system and have motor life ratings suitable for																
continuous use (20,000 hours minimum). The ventilation																
rates shown in Table 2 shall be considered as minimum																
acceptable rates and shall not be construed as precluding the use of higher ventilation rates when needed for																
temperature control or control of odors:																
temperature control of control of odors.																

0.17.7	Сомр	LIES?	
OAR RULE SECTION	YES	No	Comment
(a) Outdoor air intakes shall be located as far as practical			
but not less than 25 feet (7.62 m) from exhaust outlets of			
ventilating systems, combustion equipment stacks,			
vacuum systems, plumbing vent stacks, or from areas			
which may collect vehicular exhaust and other noxious			
fumes (plumbing and vacuum vents that terminate above			
the level of the top of the air intakes may be located as			
close as ten feet (3.05 m)). The bottom of outdoor air			
intakes serving central systems shall be located as high as			
practical but not less than six feet (1.83 m) above ground			
level, or if installed above the roof, three feet (91 cm)			
above roof level;			
(b) The ventilation systems shall be designed and balanced			
to provide the air exchange rate and pressure relationship			
shown in Table 2;			
(c) The bottoms of ventilation openings shall be not less			
than three inches (7.6 cm) above the floor of any room;			
(d) Corridors shall not be used to supply air or exhaust air			
from any occupiable room. Pressurization of corridors for			
odor control will be allowed within limits established by			
the agency having jurisdiction for enforcement of the			
Oregon Mechanical Specialty Code;			
(e) All central ventilation or air conditioning systems shall			
be equipped with filters having efficiencies no less than			
those specified in Table 3. The filter bed shall be located			
upstream of the air conditioning equipment unless a pre-			
filter is employed. In this case, the pre-filter shall be			
upstream of the equipment and the main filter bed shall be			
located further downstream. Electronic filter systems			
meeting required efficiency ratings may be proposed as an			
acceptable alternative when installed and maintained in			
accord with recommendations of the manufacturer.			
Manufacturer's specifications and recommendations for			
installation shall be submitted for approval by the			
Division. If electronic filters are used, the facility shall			
comply with the manufacturer's specifications and			
recommendations for maintenance and cleaning. This			
information, including a copy of the manufacturer's			
specifications and recommendations, shall be documented			
and available in the facility;	<u> </u>		
(f) All filter(s) efficiencies shall be average atmospheric	I		
dust spot efficiencies tested in accordance with ASHRAE			
Standard 52-76. Filter frames shall be durable and			
carefully dimensioned and shall provide an airtight fit with			
the enclosing duct work. All joints between filter			
segments and the enclosed duct work shall have gaskets or			
seals to prevent air leakage. A manometer shall be			
installed across each filter bed serving central air systems;	<u> </u>		

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OAR RULE SECTION	YES	No	Comment
(g) Air handling duct systems shall meet the requirements			
of NFPA Standard 90A;			
(h) Fire and smoke dampers shall be constructed, located,			
and installed in accordance with the requirements of			
NFPA Standard 90A except that all systems, regardless of			
size, serving more than one smoke or fire zone shall be			
equipped with smoke detectors to shut down fans			
automatically as delineated in Paragraph 4-3.2 of the			
Standard. Access for maintenance shall be provided at all			
dampers. Switching for restart of fans may be			
conveniently located for fire department use to assist in			
evacuation of smoke after the fire is controlled, provided			
provisions are made to avoid possible damage to the			
system because of closed dampers.			
(5) Testing Required. Prior to facility licensure, all			
mechanical systems shall be tested, balanced, and			
operated to demonstrate to the design engineer or his/her			
representative that installation and performance of these			
systems conform to the design intent. Test results shall be			
made available on request to representatives of the			
Division.			
(6) Exceptions. Facilities continuously licensed since			
January 1, 1992 shall not be required to meet sections (1),			
(3), (4) and (5) of this rule unless required to conform			
pursuant to OAR 411-087-0010.			
411-087-0460 WATER SUPPLY, SEWAGE DISPOSAL, AND OTHER PIPING SYSTEMS			
(1) Plumbing System. All interior plumbing systems shall			
be installed and maintained in conformance with the State			
Plumbing Code which was current at the time of			
construction, municipal or county ordinances and to m			
rules of the Building Codes Division governing the			
installation of interior supplies in buildings:			
(a) The material used for plumbing fixtures shall be of			
nonabsorbent acid-resistant material;			
(b) Hot water heaters and tanks:			
(A) The hot water heating equipment shall have sufficient			
capacity to supply water at sinks, showers, and tubs at 105			
to 120 degrees Fahrenheit. Hot water supply in these areas			
shall not exceed 120 degrees Fahrenheit and not be less			
than 100 degrees Fahrenheit;			
(B) The hot water heating equipment shall have sufficient			
capacity to provide water in the laundry and dietary areas			
at a minimum temperature of 160 degrees Fahrenheit;			
(C) Storage tank(s) shall be fabricated of corrosion-			
resistant metal or lined with non-corrosive material.			
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OAR RULE SECTION	YES	No	Comment		
(c) Drainage systems. Insofar as possible, draining piping					
shall not be installed within the ceiling nor installed in an					
exposed location in food preparation centers, food serving					
facilities, food storage areas, and other critical areas.					
Special precautions shall be taken to protect these areas					
from possible leakage or condensation from necessary overhead piping systems;					
(d) Nonflammable medical gas systems. If used,					
nonflammable medical gas systems. It used,					
conform to the requirements of NFPA 99, Chapter 4, 1990					
Edition;					
(e) Clinical vacuum (suction) systems. If used, clinical					
vacuum system installations shall be in accordance with					
the requirements of NFPA 99, Chapter 4, 1990 Edition;					
(f) Identification. All piping in the heating, ventilation, air					
conditioning (HVAC) and service water systems shall be					
color coded or otherwise marked for easy identification.					
(2) Water supply. Hot and cold water, safe, sanitary and					
suitable for domestic use, shall be distributed at 20 pounds per square inch pressure or greater to conveniently located					
tap throughout the building. When the water supply is not					
obtained from the community water supply system and an					
independent supply is used, such water supply shall be in					
compliance with the Health Division Administrative					
Rules.					
(3) Sewage and Wastewater:					
(a) All sewage and liquid wastes shall be disposed of in a					
municipal sewer system if such facilities are available.					
When a municipal sewer system is not available, sewage					
and liquid wastes shall be collected, treated, and disposed					
of in an independent sewer system which conforms to the					
applicable minimum standards of the Department of Environmental Quality;					
(b) All drainage and other arrangements for the disposal of					
excreta, infectious discharges, institutional and kitchen					
wastes shall conform to the State Plumbing Code,					
municipal or county ordinances, and to the rules of the					
State Health Division and the Department of					
Environmental Quality.					
411-087-0470 Building Sprinkler Systems					
(1) Applicable Codes. Facilities with sprinkler systems					
for fire suppression shall be installed to comply with the					
Oregon Structural and Life Safety Code as adopted by the					
Oregon Building Codes Division or local jurisdictions having authority.					
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OAR RULE SECTION	YES	No	Comment	
(2) Unheated Areas. Sprinkler systems located in				
unheated areas or above the insulated ceiling system shall				
be of a dry type, have automatic heaters that maintain a				
minimum temperature of 40 degrees Fahrenheit, or have				
an antifreeze system				
411-087-0480 WASTE PROCESSING SYSTEMS				
Storage and Disposal.				
Space and facilities shall be provided for the sanitary				
storage and disposal of waste. Incinerator units must be a				
system approved by the Department of Environmental				
Quality. Compliance with OAR 333, division 18 is				
required.				
411-087-0490 ELEVATOR SYSTEMS				
All buildings having residents' facilities (such as				
bedrooms, dining rooms, or recreation areas) or resident				
services (such as diagnostic or therapy) located on a floor				
other than the main entrance floor shall have electric or				
electro-hydraulic elevators. Installation and testing of				
elevators shall comply with requirements of the Oregon				
Building Codes Division Elevator Safety Section:				
(1) Number:				
(a) Buildings required to have elevators under this rule				
shall have at least one hospital-type elevator;				
(b) Buildings with 60 to 200 beds located on floors other				
than the main entrance floor or where the major inpatient				
services are located on a floor other than those containing				
resident beds shall have at least two elevators;				
(c) Buildings with more than 200 beds located on floors other than the main entrance floor shall have at least three				
elevators. (2) Cars and Platforms:				
(a) Dimensions. Cars of hospital-type elevators shall have				
inside dimensions that will accommodate a resident bed				
and attendants and shall be at least five feet (1.52 m) wide				
by seven feet six inches (2.29 m) deep. The car door shall				
have a clear opening of not less than three feet eight				
inches (1.12 m);				
(b) Leveling. Elevators shall be equipped with an				
automatic leveling device on the two-way automatic				
maintaining type with an accuracy of 1/2 inch (1.3 cm);				

OAD Day of Charges	COMPLIES?		
OAR RULE SECTION	YES	No	Comment
(c) Operation. Elevators, except freight elevators, shall be			
equipped with a two-way special service switch to permit			
cars to bypass all landing button calls and be dispatched			
directly to any floor. Elevator call buttons, controls, and			
door safety stops shall be of a type that will not be			
activated by heat or smoke;			
(d) Disabled Access. Elevator controls, alarm buttons,			
signals and telephones shall be accessible to wheelchair			
occupants and usable by the blind.			
(3) Exceptions. Facilities continuously licensed since			
January 1, 1992 shall be exempt from this rule unless			
otherwise provided by OAR 411-087-0010.			
Table 87-1			
Sound Transmission Limitations in Nursing Facilities			
(See attached)			
Table 87-2			
Pressure Relationships and Ventilation in Nursing			
Facilities (411-087-0450)(See attached)			
Table 87-3			
Filter Efficiencies for Ventilation and Air Conditioning			
Systems in Nursing Facilities (411-087-0450)(See			
attached)			
Table 87-4			
Nursing Facility Lighting Intensity (See attached)			